

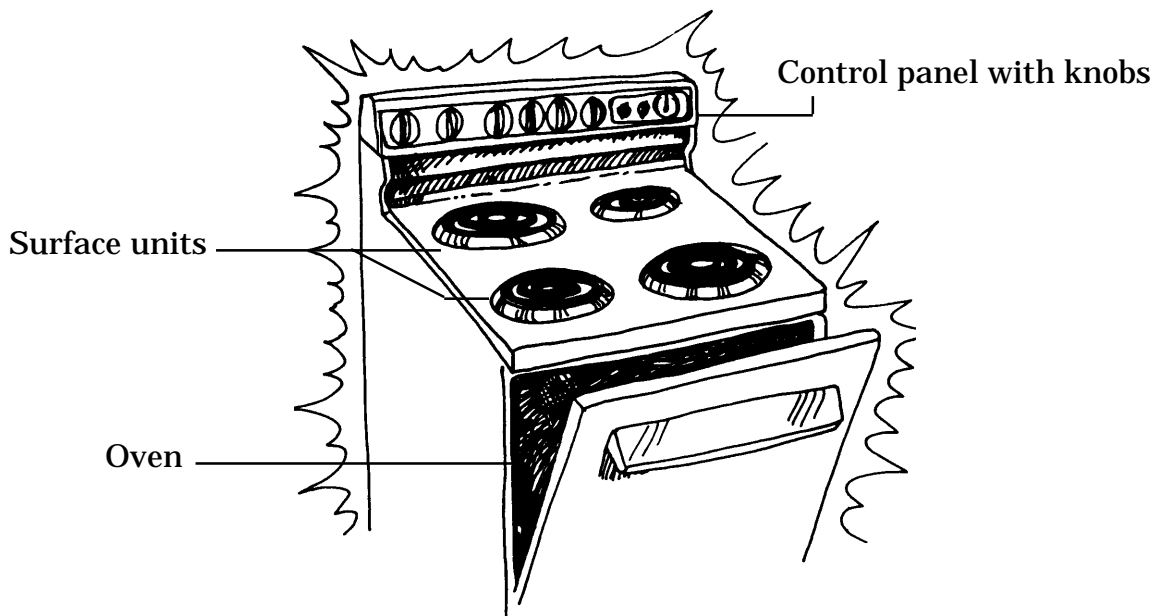


Cleaning Your Electric Stove

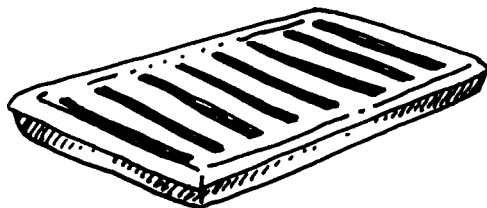
Keeping Homes Safe
and Families Healthy

Clean stoves look better and usually last longer.

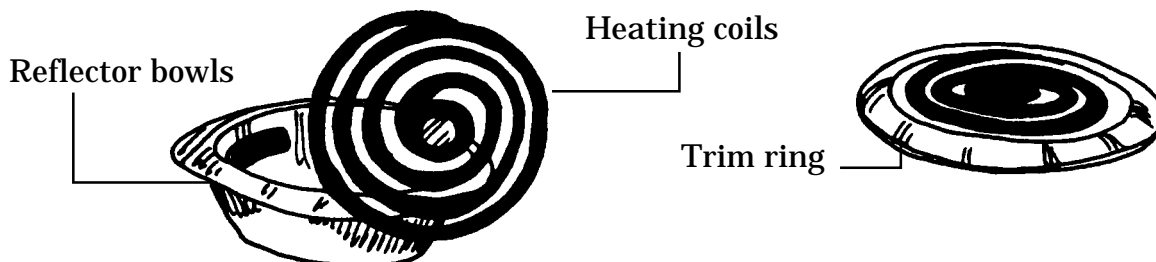
Electric stoves may differ a little, but most have the parts shown below.



Broiler pan



Surface units are made of :





Supplies needed for routine cleaning

- Hand dishwashing detergent with grease-cutting agents
- Sponge or cloth
- Drying cloth

Supplies for heavy cleaning

- Ammonia
- Steel wool pads

**Before cleaning any part of your stove,
turn it off and let it cool.**

Clean often (daily or after each use).

Clean food spills on any part of the stove.

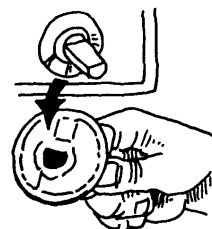


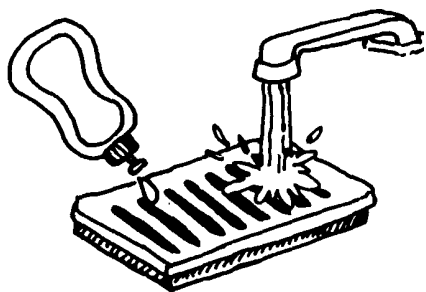
Clean reflector bowls and surface below them.



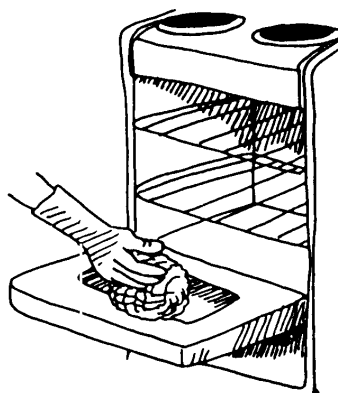
Wipe the trim ring around the heating coils.
Lift and clean under the ring. Heating coils
clean themselves when the high temperature
setting is used.

Clean knobs and trim on the control panel. Some knobs pull
straight off for cleaning while some do not come off.





Clean the boiler pan after each use. Take the broiler pan out of the oven as soon as you are done broiling. Pour the grease out while it is still hot. Put the grid in the pan. Put a little detergent on the grid. Then pour hot water over the grid and into the pan. Place a wet, soapy cloth over the grid. Let the pan and grid stand about 30 minutes. Then wash, rinse, and dry them.

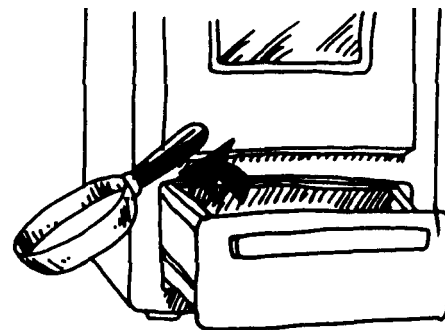


Use a damp cloth to wipe crumbs and spilled food out of the oven.

Once in a while (about every 4 months)

Clean storage drawers.

Remove pots and pans from drawer. Wash it with soapy water. Rinse and wipe dry.

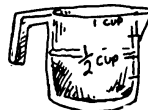


Clean burned-on food from the oven walls and floor. If you have a self-cleaning or continuous clean oven, check the owner's manual for how to do it. If you have an oven that you must clean yourself, you can buy an oven cleaner or use the method suggested on the next page. Wear rubber gloves to protect your hands.

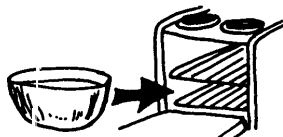
Heavy-duty oven cleaner (an alternative to store-bought oven cleaners).

Caution: Be sure you have enough fresh air when using household ammonia. Open a nearby window and avoid breathing ammonia as much as possible. Put a sign on the stove when using this method so the oven is not accidentally turned on.

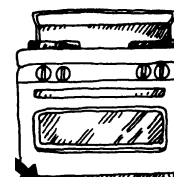
- Pour $\frac{1}{2}$ cup of household ammonia into a bowl.



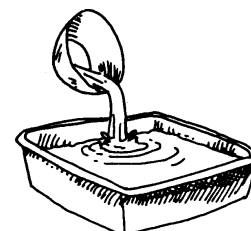
- Place the bowl in a COLD oven.



- Leave the oven door closed for about 4 hours or overnight.



- Remove the bowl of ammonia from the oven.
Pour the ammonia from the bowl into 1 quart of warm water. Use this mixture to clean the racks, inside the oven, and the oven door. Rinse with clear water. Wipe dry.



For more helpful hints, see:

- **Cleaning Dishes**
- **Cleaning Your Refrigerator**
- **Cleaning Your Gas Stove**
- **Cleaning the Bathroom**
- **Alternative Household Cleaning Solutions**

Prepared by Cathy Falcon Bowen, assistant professor, and Marilyn Furry, associate professor, Department of Agricultural and Extension Education. This information was adapted, with permission, from material originally prepared by Judith A. Wessel, extension specialist, Department of Family Resource Management, The Ohio State University.

This publication is available in alternative media on request.

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